

Liscombe Lodge Wedding Menus 2025

PLATED DINNERS

\$80 per person

Choose one soup/salad, one entrée & one dessert

Soups & Salad Choices

Cream carrot bisque

Roasted red pepper & tomato

Tucson vegetable & white bean

Market garden salad, Acadian greens, cucumber, tomato (GF)

Roasted red beets, goat's cheese, toasted almonds & maple dressing (GF)

Classic Caesar Salad

Greek pasta salad (GF)

Spinach salad, blueberries, toasted pecans, red onions & house vinaigrette (GF)

Entree Choices

Served with home baked rolls & butter | mashed potato or rice pilaf | seasonal vegetables

Liscombe Planked Salmon with maple bourbon glaze

Breaded Chicken breast & creamy garlic sauce

Roasted Turkey Dinner traditional turkey with sage dressing

Bacon wrapped Pork Tenderloin and apple balsamic reduction

Vegetarian & Vegan Options:

Wild Mushroom Penne roasted peppers, green onion goat cream cheese

Red pepper stuffed with quinoa and sautéed veggie topped with cheese

**Vegan option no cheese

Dessert Choices

Apple crisp with whipped cream

Strawberry Shortcake on homemade biscuits & whipped cream

Connie's homemade pies | coconut, lemon meringue, bumbleberry, apple or blueberry

Flourless Chocolate Torte Cake topped with Almond (GF)

New York Cheesecake with Strawberry or Chocolate Coulis

** (Vegan dessert options are available)

Includes freshly brewed coffee, decaf coffee or tea

All Food & Beverage prices are subject to 15% applicable taxes & 16% service charge

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LISCOMBE BUFFET

\$90 per person

Includes choice of one soup, three salads, two entrées & the dessert buffet

Served with rice pilaf, garlic mashed potatoes and seasonal vegetables

Soup Choices

Cream carrot bisque

Roasted red pepper & tomato

Tucson vegetable & white bean

Salad Choices

Market Garden salad, Acadian greens, cucumber, tomato & balsamic vinaigrette (GF)

Roasted red beets, goat's cheese, toasted almonds & maple dressing (GF)

Classic Caesar Salad

Greek pasta salad (GF)

Spinach salad, blueberries, toasted pecans, red onions & house vinaigrette (GF)

Entree Choices

Liscombe Planked Salmon with maple bourbon glaze

Breaded Chicken breast & creamy garlic sauce

Roasted Turkey Dinner traditional turkey with sage dressing

Bacon wrapped Pork Tenderloin and apple balsamic reduction

Vegetarian & Vegan Options:

Wild Mushroom Penne roasted peppers, green onion goat cream cheese

Red pepper stuffed with quinoa and sautéed veggie topped with cheese

****Vegan option no cheese**

Dessert Buffet

Assorted Homemade pies, cakes, mousse & squares from Connie's Bakery

Includes freshly brewed coffee, decaf coffee & tea

All Food & Beverage prices are subject to 15% applicable taxes & 16% service charge

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PATIO BBQ BUFFET

\$85 per person

Homemade rolls & corn bread & butter (GF)

Salads

Potato Salad

Market Green salad with cherry tomatoes, English cucumbers,
red & green peppers and house vinaigrette (GF)

Creamy Coleslaw

BBQ Entrees

BBQ ribs

&

BBQ chicken breasts & legs

with house made BBQ sauce

Baked potatoes with bacon bits, green onions, cheddar cheese sour cream & chives

Vegetable Skewer

Dessert Station

(Choice ONE of the following dessert options)

Mason Jars filled with s'more chocolate pot & lemon curd Eton mess

& Apple Pie with whipped cream

OR

Hot caramel bread pudding with Chantilly cream

& Mini fruit tart display

Freshly brewed coffee, decaffeinated coffee & traditional & herbal tea

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RECEPTION & LATE NIGHT

CHEF ATTENDED STATIONS

Garlic herbed crusted sirloin (serves approximately 30 people) \$40 per person

Sautéed Scallop & Shrimp (4 per person) \$29 per person

Build your own Pasta station \$25 per person

EMBELLISHMENTS

Imported & domestic cheese, assorted crackers tray (serves approximately 15 persons) \$225

Vegetable crudité with two dips (serves approximately 15 persons) \$100

Seasonal fruit platter (serves approximately 15 persons) \$150

Pita & assorted dips (serves approximately 15 persons) \$90

10lb of Mussels in garlic, shallots & white wine \$150

Deli meat platter (roast beef | smoked ham | turkey breast | spicy salami | sliced baguette & condiments
(serves approximately 15 persons) \$225

Side of smoked salmon, sliced red onion, capers, lemon wedges & rye bread
(serves approximately 15 persons) \$225

Sweet Tray – squares, brownies & cookies (2 pieces per person) \$8 per person

LATE NIGHT IDEAS

Pizza- two pieces per person (serves 12 persons) \$75

Build your own taco bar (serves approximately 20 persons) \$200

Soft corn tortillas, pulled pork & chicken, salsa, sour cream, avocado, lettuce, cheese & onion

Chili station (serves approximately 20 persons) \$150

House made beef chili & sweet potato black bean chili, buttermilk biscuits & basket corn chips

Poutine Station Fries, curd cheese & gravy (serves approximately 20 persons) \$150

Chef's special wings – with four flavors of sauces (GF) \$20 per dozen

BASKETS of Potato or nacho chips with dip or salsa \$8 each

BOWL of mixed nuts or trail mix \$8 each

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BEVERAGE SERVICE

All alcoholic beverages served in function rooms must be provided by Liscombe Lodge Staff Setup includes the following beverages. All drinks contain a minimum of one ounce of alcohol
Rye & Scotch Whiskey | Vodka | Gin | Light & Dark Rum | House Red & White | Domestic & Non-Alcoholic Beer | Coolers

Mixes will include Orange, Tomato & Clamato Juice, Regular & Diet Soft Drinks

HOST BAR-Host Pays for all Guests Drinks

CASH BAR- Guests pay for their drinks

	Host Bar Price (donot include tax)	Cash Bar Price (include taxes)
Bar Brands	\$6.10	\$7
Deluxe Brands	\$6.95	\$8
Liqueurs & Cognacs	\$6.95	\$8
Assorted Domestic Beers	\$5.65	\$6.50
Craft Beers	\$6.95	\$8
Coolers	\$6.95	\$8
House Wine Red/White	\$7.85	\$9
Non-Alcoholic Beer	\$3.95	\$4.50
Juice, Soft Drinks, Mineral water	\$2.60	\$3
Punch Non-Alcoholic (Serves 50)	\$100	\$100
Vodka or Gin Punch (Serves 50)	\$200	\$200

Consumption for Host Bars will be charged on a per drink basis. A bartender charge of \$50 per hour per bar (minimum of 3 hours) will be applied if total sales are less than \$250 per bar. It is the policy of Liscombe Lodge to serve alcoholic beverages in a professional manner at all times. Liscombe Lodge will adhere to all laws and regulations pertaining to the service of alcohol to intoxicated and under-age persons. The hours of alcoholic service are 11am to 1am Monday through Sunday and Holidays.